

# Small-Scale Commercial Cheese Production Workshop

*Learn the art of cheesemaking from field to market in Olympia, WA*



In this daylong workshop you will learn the ins and outs of developing a small-scale dairy and cheesemaking enterprise. Through a blend of classroom and hands-on learning, a recognized cheesemaker and two Department of Agriculture experts will expose you to the principles of managing a small-scale goat dairy, the art of goat cheesemaking, food safety regulations, and marketing approaches. Don't miss this exciting opportunity to discover what it takes to start producing and selling cheese in Washington State, as well as to tour the Steamboat Island Goat Farm and cheese production facility, make a batch of cheese in a WSDA-certified facility, and sample a selection of locally-made cheese.

**When:** Saturday, July 12, 2014 - 9am-5pm

**Where:** Steamboat Island Firehall Station #2 & Steamboat Island Goat Farm in Olympia, WA

**Register:** [southsoundcheese.brownpapertickets.com](http://southsoundcheese.brownpapertickets.com) or call 360-867-2151

**Cost:** \$55/person covers the workshop, lunch, refreshments and cheese sampling

## **Agenda:**

- ❖ **9am-12pm** – Presentations on:
  - Starting and managing a small-scale dairy and cheesemaking operation (*Jason Drew*)
  - Food safety regulations for commercial dairying and cheese production (*Roger Beekman*)
  - Marketing strategies and success stories (*Patrice Barrentine*)
- ❖ **12pm-1pm** – Lunch
- ❖ **1pm-3pm** – Tour of Steamboat Island Goat Farm covering goat dairy herd management and infrastructure needs, and cheese processing facility
- ❖ **3pm-5pm** – Hands-on goat cheesemaking instruction and sampling

## **Instructors:**

- ❖ **Jason Drew** – Founder/Owner, Steamboat Island Goat Farm
- ❖ **Roger Beekman** – Southwest Regional Manager, Food Safety Program, WA Department of Agriculture
- ❖ **Patrice Barrentine** – Education and Outreach Coordinator, WA Department of Agriculture



Washington  
State Department of  
Agriculture

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